

A<sup>1</sup> 3. A milk-added coffee beverage according to claim 1, wherein addition of the strongly basic substance and/or basic amino acid prevents precipitation after the heat sterilization.

4. A milk-added coffee beverage according to claim 1, wherein addition of the strongly basic substance and/or basic amino acid reduces the amount of emulsifier and/or thickening agent required.

5. A milk-added coffee beverage according to claim 1, wherein the pH of the milk-added coffee beverage product is 5.8-7.0.

A<sup>2</sup> 7. A milk-added coffee beverage according to claim 1, wherein the strongly basic substance is at least one selected from the group consisting of sodium hydroxide, potassium hydroxide, trisodium phosphate and tripotassium phosphate.

A<sup>3</sup> 9. A milk-added coffee beverage according to claim 1, wherein the basic amino acid is at least one selected from the group consisting of lysine, arginine and histidine.

A<sup>4</sup> 11. A milk-added coffee beverage according to claim 1, wherein the amount of sodium bicarbonate added is no greater than 0.14 wt%.

12. A milk-added coffee beverage according to claim 1, which contains coffee component at 0.1-10 wt% in terms of solid portion.

13. A milk-added coffee beverage according to claim 1, which contains milk component at 0.1-10 wt% in terms of solid portion.

14. A milk-added coffee beverage according to claim 1, characterized in that the milk component is cow milk.

15. A milk-added coffee beverage according to claim 1, characterized by containing substantially no sweet components or being only lightly sweetened.

16. A process for producing a milk-added coffee beverage according to claim

1.